



Frequently Asked Questions

How do I avoid over- or under-cooking?

To avoid over- or under-cooking, always fill the stoneware $\frac{1}{2}$ to $\frac{3}{4}$ full to conform to recommended cook times (with the exception of certain cakes and custards, and as guided otherwise in our slow cooker recipes).

What do I do if the power went off during the day?

If you suspect that the power has gone out during the day, the food may be unsafe to eat. If you are unaware of how long the power was out, we suggest you discard the food inside.

How do I choose the correct time to set my Crock-Pot® slow cooker?

For recipes that require a range of times and litre sizes, select the low-range time for smaller litre size and the high-range time for larger litre size.

How much should I fill up the stoneware?

Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than $\frac{3}{4}$ full.

Does the lid have to be on the entire cooking time?

Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking unless the recipe calls for lid removal.

How hot does the lid and stoneware get while cooking?

It is recommended to always wear oven mitts when handling the lid or stoneware.

Do I need to do anything special to prepare the slow cooker for cleaning?

For cleaning, simply unplug the slow cooker when cooking is done and before cleaning.

Can I put my stoneware in the oven or microwave?

Removable stoneware is ovenproof up to 200° C and microwave safe. Do not use removable stoneware on gas or electric burner or under broiler unless the product specifically calls out that it can be used on the stovetop.

The Crock-Pot® Sauté slow cookers (SC7500-IUK and SCVI600BS-IUK) feature the Sauté function that allows you to use the stoneware cooking pot and its lid directly in the oven.

Can I reheat in my Crock-Pot® slow cooker?

Reheating is not recommended. However, the stoneware is microwave proof and oven proof up to 200° C. Many slow cooker dishes are just as good the day after before the flavours have had time to blend together.

How do I use a MANUAL Crock-Pot® slow cooker model?

Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid.

Simply plug the unit in.

When cooking is done, unplug your slow cooker and allow it to cool before cleaning.

For more information refer to Slow Cookers section and click on the Manual category.

How do I use a PROGRAMMABLE Crock-Pot® slow cooker model?

Place the stoneware into the heating base, add your ingredients to the stoneware, and cover with the lid.

Simply plug the unit in and program the timer to the specified cooking time. The programmability instructions will vary based the slow cooker model. For more information, refer to Slow Cookers section and click on the Programmable category.

When cooking is done, unplug your slow cooker and allow it to cool before cleaning.

What are the instructions for cooking larger quantity yields?

Here are guidelines for doubling or tripling ingredients:

When preparing dishes with beef or pork in a larger unit, browning the meat in a skillet before adding to the slow cooker yields the best results; the meat will cook more evenly. Roasted meats, chicken, and turkey quantities may be doubled or tripled, and seasonings adjusted by half. Caution: Flavourful spices such as garlic and chilli powder will intensify during long slow cooking. Add just 25 to 65 percent more spices as needed to balance the flavours. *Note: You may also want to refer to Cooking Tips in the Hints & Tips Section of the web-site.

When preparing a soup or a stew, you may double all ingredients but liquids, seasonings, and dried herbs. Increase liquid volume by half, or as needed. The slow cooker lid collects steam, which condenses to keep foods moist and maintain liquid volume. Do not double thickeners, such as cornstarch, at the beginning. You may always add more thickener later if needed. *Note: You may also want to refer to Cooking Tips in the Hints & Tips Section of the web-site.

When preparing baked goods or cheesecakes, it is best to simply prepare the original recipe as many times as needed to serve more people.